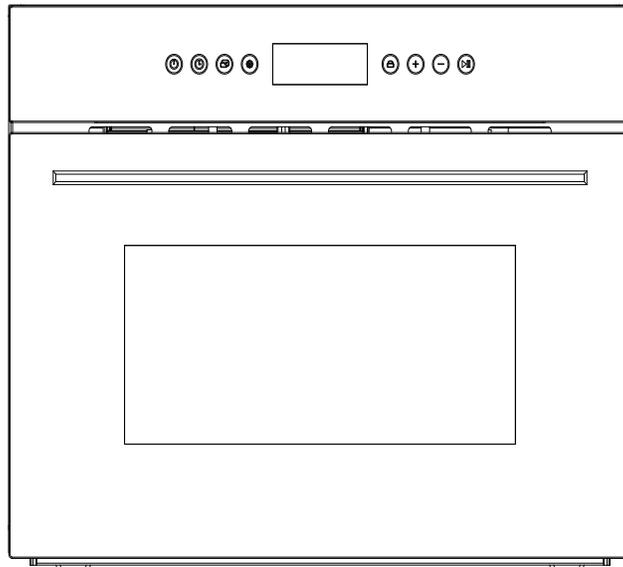




Steam Oven
INSTRUCTION MANUAL
MODEL : MST 35-IX03



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1、 TECHNICAL SPECIFICATION

MODEL	MST35-IX03
CAPACITY (L)	35L
VOLTAGE(V)	240
FREQUENCY (Hz)	50
CIRCUIT BREAKER(A)	15
POWER(STEAM) (W)	1950
PRODUCT DIMENSION (mm)	594×486×455
PACKAGE SIZE (mm)	675×611×525
GROSS/NET WEIGHT (Kg)	33.0/29.0

2、 UNPACKING AND INSTALLATION

2.1 Before the installation

- 1、 Machine shell to be checked without deformation caused by pressure or force.
 - 2、 Check that the oven door closes correctly and the inside of the door and front oven panel are not damaged.
 - 3、 Metal net of the oven door is not bend or out of shape.
 - 4、 The power cord is broken or loose.
 - 5、 The data on the oven nameplate is compliance with the relevant regulations.
 - 6、 After unpacking the package. Separate the various packaging materials on type and send them to the nearest separate disposal center.
- ◆ When steam oven is damaged or operation is unmoral, unplug the steam oven to cut off power supply.
 - ◆ Only authorized personnel should carry out servicing.

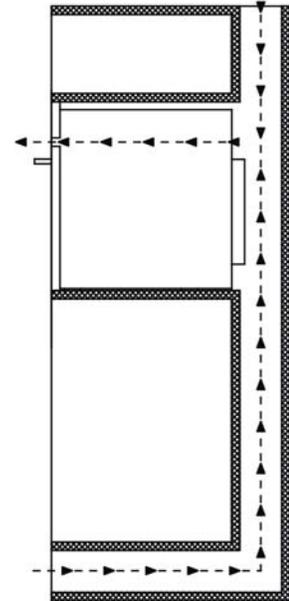
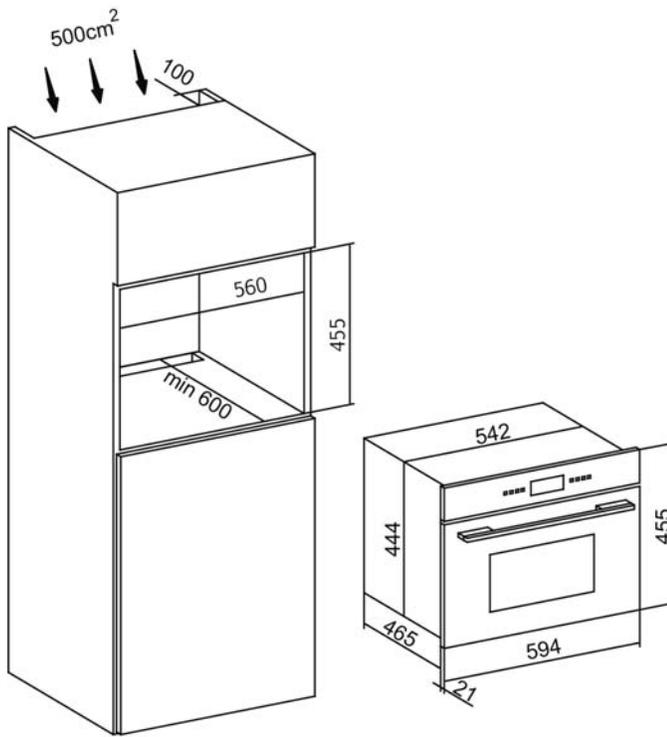
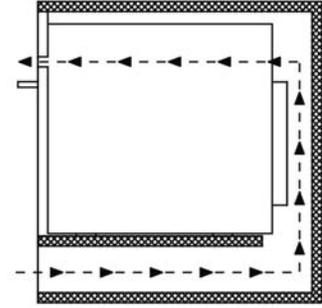
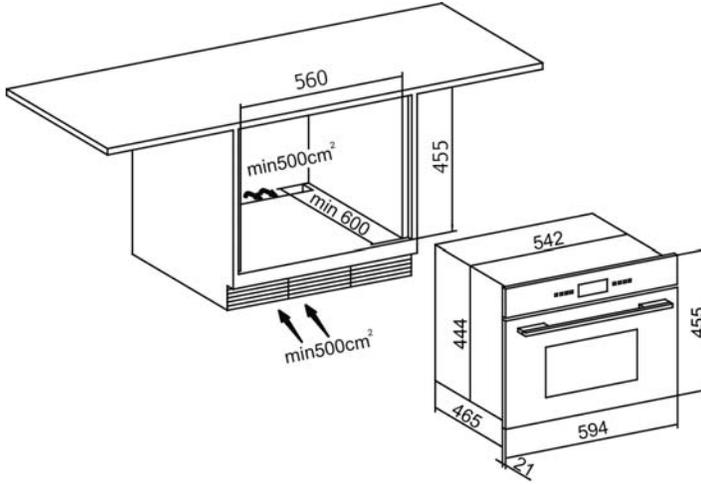
2.2 Installation

Only a qualified person in compliance with the instructions provided must install the appliance .the manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

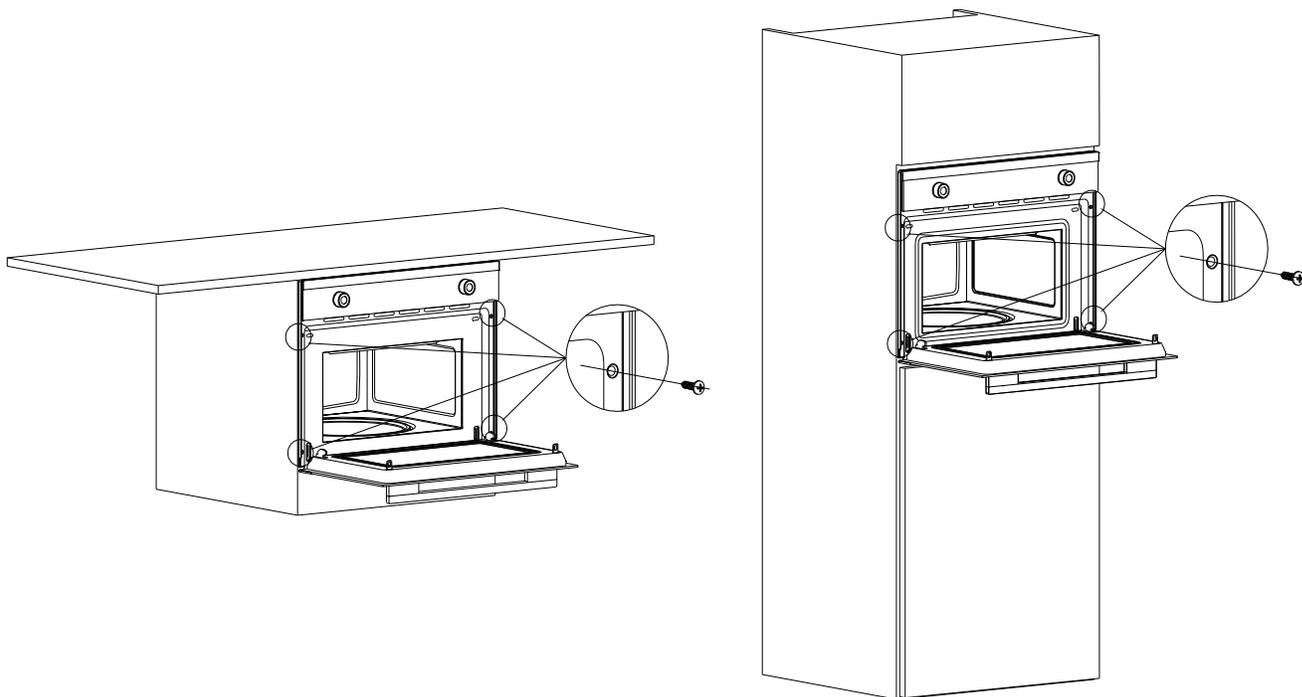
Important: - The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it;

- Air duct is supposed to use in Ventilation.
- The ac power supply should be 240 V, 50 Hz, the minimum 15 A distribution circuit fuse, or at least 15 a distribution circuit breaker

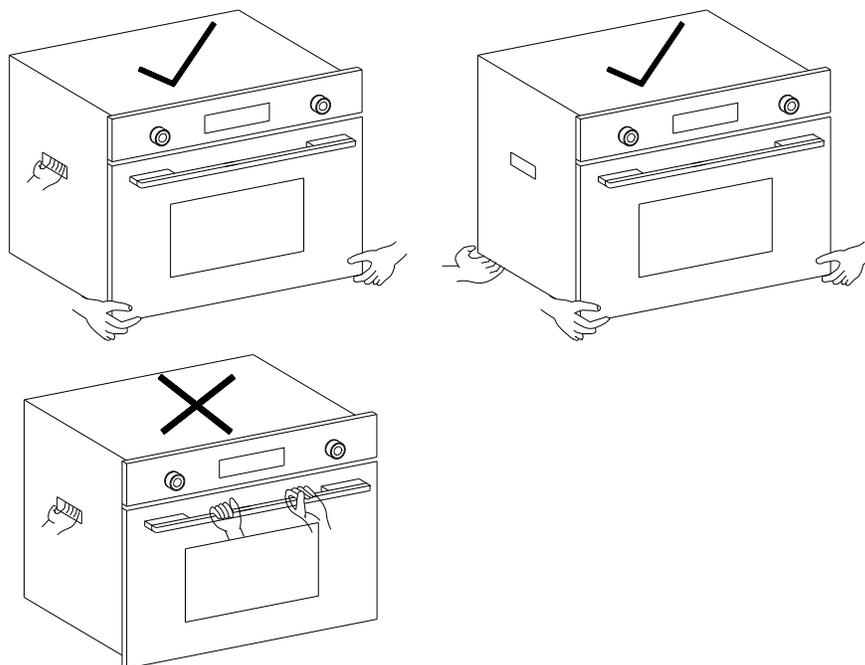
If we put the steam oven into cabinet, the cabinet material should be insulated, and the clearance between the edge of the cabinet and the oven should be over 500mm for ventilation.



In order to fix the steam oven with cabinet, please open the steam oven door and insert four wood screws into the four hole around frame and fix them.



Note: the installation and handling, please do not use the handle for stress point



3、 SAFETY PRECAUTION

Warning: Only a qualified person can install ,repair and remove the oven, Please keep child away.

- Before you use the steam oven for the first time, turn the appliance on at highest temperature. This will remove oils left on the appliance during manufacture.
- Do not leave cooked food in steam oven for a long time to avoid too much condensation generated on door.
- Do not unplug the socket with wet hands.
- Never cover the vents provided during heating.
- Please unplug the socket, wait the steam oven to cool down before cleaning for your safety.
- When cooking is finished, please keep a distance from oven door as there will be much hot steam.
- After cooking we recommend that you should clean food left in the steam oven and condensation produced on the inner glass of the steam oven immediately.
- After cooking, extra water would be back to water tank. Please empty the water tank.
- Never use the steam oven for heating installation.
- Calling the qualified staff to repair if the appliance does not work normally.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- In order to ensure the food is delicious, we recommend that pour into fresh water before cooking.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is for household use and complies with the EEC directives currently in force. The appliance is for cooking and heating food.

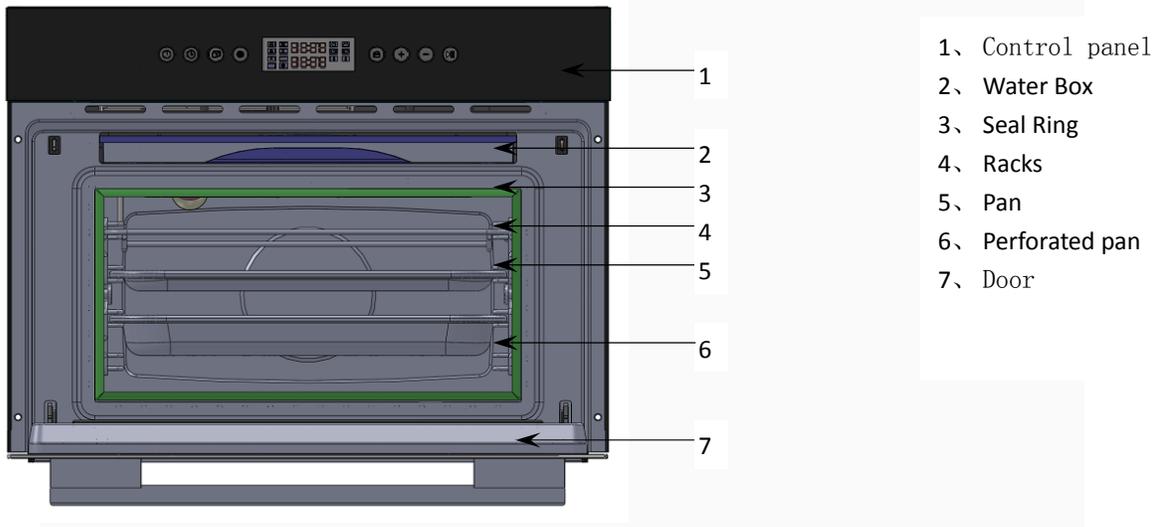
Dealers and users for failure to comply with the above instructions replace steam oven parts and not use original accessories caused personal injury and property damage, the company will not be responsible for any legal liability.

4、 DISPOSE OF REJECTED PRODUCT

Our products are produced by environmental protection packaging materials, so you in dealing with these packing materials should pay attention to packaging material recycle utilization, protection and preservation of our environment. Don't discarded plastic packaging to prevent children playing in the danger caused by asphyxia.

Please send your rejected productions to Environmental Conservation Organization or authorized Electrical recycle bin, this will recycle useful materials and reduce the hazards of environment.

5、 STRUCTURE OF DIAGRAM



Available Accessories



Perforated container: Cooking for fresh or refrigerant vegetables, meat and poultry.



Non-perforated container: Cooking for preserved fruit、 dumplings.



Rack: Cooking for foods with small utensils ,Like: steam bun, sweetmeats.

6、 DESCRIPTION OF FRONT PANEL CONTROLS



-  Standby function key
-  Cooking time setting (cooking time, delay time)
-  Function adjustment (temperature)
-  Clock setting (standby time)
-  Child lock
-  Modifying parameters (function, time, increase temperature)
-  Modifying parameters (function, time, decrease temperature)
-  Start/Pause

Functions Description

- | | |
|---|---|
|  Steam |  Meat |
|  Fish |  Vegetable |
|  Defrost |  Disinfecting |
|  Clock |  Child lock |
|  Cooking duration |  Delay time |
|  Descaling |  Water level (not lack of water) |
|  Water level (lack of water) |  Temperature |

7、 GET TO KNOW YOUR STEAM OVEN

7.1 Clock Setting

When the first use, display screen shows a flashing “0: 00;it prompts to set current time, The symbol of clock “” always displays ;Press the button “” or “” to increase or decrease the hours; After setting hours press “” to set the minutes. Press “” or “” to increase or decrease the minutes and press “” to confirm the current time.

keeping “” pressed for 3 seconds if you want to setting again.

Clock set range: 0:00 - 23:59.

7.2 Water level

Under initial state, you will hear a “beep” after positioning the water tank into position, and water level indicator “” will light. If water in tank is not up to standard, lacking water indicator “” will light. Please add water to Max position. (Tank could load 1.2ml water in maximum. A tank full of water generally is able to cook for one time, about 60-70 minutes)

Note: 1、 Please remove the water tank to add water. Please add water through the water injection

hole. Please wipe clean if water overflowed.

2、 Add water when the oven is working Open the oven door for a while to cool down the water tank. Then remove the water tank to add water.

8、 FUNCTIONS

8.1 Menu

In standby state, Press the “” standby function keys 1 second, enter the function menu selection mode, click add key “” and reduce the key “” selection function, on the screen shows the default cooking time and the corresponding preset parameter (program, temperature, weight, etc.)

8.2 Steam Functions

-Choose steam function “” screen shows 10:00 minutes and 100 °C.

-Press “” the cooking time set key, then press the parameter adjustment increase key “” and reduce the key “”, Can be installed cooking time:0:00→90:00

-Press the “” adjust function keys, switch to temperature setting mode, then press the parameter adjustment increase key “” and reduce the key “”, can be installed cooking temperature.:40-100°C.

-Press the “” start/pause button, cooking start, steam function icon “” and temperature icon “” scintillation display, work time icon “” and high water level icon “” long light display .

-The longest working time: 90:00

8.3 Meat cooking (Automatically)

-Choose steamed meat function “” screen shows 30:00 minutes and default cooking temperature 100 °C and program C1 alternate cycle flicker

- Press the “” adjust function keys, screen flicker display program, then press the parameter adjustment increase key “” and reduce the key “”, Can be setup C1-C5.

- Press “” the cooking time set key, then press the parameter adjustment increase key “” and reduce the key “”, Can be installed cooking time:0:00→90:00

- Press the “” start/pause button, cooking start, steam meat function icon “” and temperature icon “” scintillation display, work time icon “” and high water level icon “” long light display .

Different meats have different temperature; you can refer to the following table

Program	Type of meat	Temperature (°C)	Time (min)	Container	Level
C1	Chicken Breast	100	30	Perforated	2
C2	Smoked Pork Loin	100	45	Perforated	2
C3	Turkey Escalope	100	20	Perforated	2
C4	Pork Filet Whole	100	25	Perforated	2
C5	Vienna Sausages	90	15	Perforated	2

8.4 Fish cooking (Automatically)

-Choose steamed fish function “” screen shows 25:00 minutes and default cooking temperature 80 °C and program b1 alternate cycle flicker

- Press the “” adjust function keys, screen flicker display program, then press the parameter adjustment increase key “” and reduce the key “”, Can be setup b1-b5.

- Press “” the cooking time set key, then press the parameter adjustment increase key “” and reduce the key “”, Can be installed cooking time:0:00→90:00

- Press the “” start/pause button, cooking start, steam fish function icon “” and temperature icon “” scintillation display, work time icon “” and high water level icon “” long light display .

Different fish have different temperature; you can refer to the following table

Program	Type of fish	Temperature (°C)	Time (min)	Container	Level
b1	Trout	80	25	Perforated	2
b2	Shrimp	90	15	Perforated	2
b3	Fish Filet	80	18	Perforated	2
b4	Mussels	100	25	Perforated	2
b5	Lobster	100	30	Perforated	1/2

8.5 Vegetables cooking (Automatically)

-Choose steamed vegetables function “” screen shows 20:00 minutes and default cooking temperature 100 °C and program A1 alternate cycle flicker

- Press the “” adjust function keys, screen flicker display program, then press the parameter adjustment increase key “” and reduce the key “” , Can be setup b1-b5.

- Press “” the cooking time set key, then press the parameter adjustment increase key “” and reduce the key “” , Can be installed cooking time:0:00→90:00

- Press the “” start/pause button, cooking start, steam vegetables function icon “” and temperature icon “” scintillation display, work time icon “” and high water level icon “” long light display .

Different vegetables have different temperature; you can refer to the following table

Program	Type of Vegetables	Temperature (°C)	Time (min)	Container	Level
A1	Broccoli	100	20	Perforated	2
A2	Carrots	100	25	Perforated	2
A3	Potatoes and Mixed Vegetables	100	25	Perforated	2
A4	Snow Peas	100	15	Perforated	2
A5	Asparagus	100	25	Perforated	2

8.6 Defrost Function (Edit Menu)

- Choose defrost function “” screen shows 10:00 minutes;

-Press “” the cooking time set key, then press the parameter adjustment increase key “” and reduce the key “” , Can be installed cooking time:0:00→90:00

- Press the “” start/pause button, cooking start, defrost function icon “” and temperature icon “” scintillation display, work time icon “” and high water level icon “” long light display.

Thaw means uses steam thawing, automatic temperature control in 50 °C - 60°C (temperature not displayed)

8.7 Reheating and Disinfecting Functions

-Choose steamed disinfecting function “” screen shows 13:00 minutes and default cooking temperature 100 °C and program r1 alternate cycle flicker.

- Press the “” adjust function keys, screen flicker display program, then press the parameter adjustment increase key “” and reduce the key “” , Can be setup r1-r6.

- Press “

Different Disinfecting have different temperature; you can refer to the following table

Program	Type of Food	Temperature (°C)	Time (min)	Instructions	Container	Level
r1	Plate Dishes	100	13		Rack	2
r2	Ready-Made Meals/Frozen	100	18	Remove lid from Container and Put on rake	Rack	2
r3	Beans	100	35	Disinfection:time And temperature According to 1L capacity	Rack	2
r4	Cherries	80	35		Rack	2
r5	Plums	90	35		Rack	2
r6	Baby Bottles	100	12		Rack	2

9、DELAY

When set the baking time and function, then press “

In the time delay standby process, screen flashing display was set delay cooking time and now the clock time, and display“**Auto**”, if you want to cancel the choice of program function, press “

10、PAUSE DURING OF COOKING

10.1 Pause or Cancel Cooking

- You can stop the cooking process at any time by pressing “

Notice: Keep a certain distance when you open the appliance door due to lots of vapors may hurt you.

10.2 Modifying Parameters

The operating parameters (time, temperature, weight) can only be modified when the cooking process has been interrupted. Proceed as follows:

- Press “

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10.3 Standby mode

- Before choosing any a function, set up in good parameters, then no press “

11、 CLOSE OFF STEAM COOKING

11.1 Close off the program wish steam function

With steam function program end or long press “

If in the boiler water temperature higher than 75 °C, DSP1 and DSP2 has been scintillation shows “PUMP HOT”, when the water temperature below 75 °C, screen flicker shows “PUMP OUT” said program automatically water in boiler smoke back to water tank, back after the extraction automatically stop and return to standby state.

11.2 Close off the program wish out steam function

In a steam function after cooking, electronic board buzzer “drop, drop, drop” ring 3 sound, screen shows “End” (End) scintillation display, in 5 minutes intervals of 30 seconds buzzer “drop, drop, drop” ring 3 sound, screen shows “End” have been scintillation, 5 minutes prototype into standby mode. When open the door or press “

12、 DEMO FUNCTION

With the appliance in standby status, keep press “

13、 CHILD LOCK

Lock: In waiting state, press “

Unlock: Pressing “

14、 Descaling

Warning: In order to your safety, Descaling will take 45 minutes and can not be interrupted.

You can either open or close the oven door when you begin descaling, procedures are as follows:

- In standby mode, and press the “

12

standby state).

- Press “” start/pause button, digital tube display “PUMP IN” said back extraction system open
- When “0.5L” appears, that shows you should add 0.5 L descaling solution to water box.
- Press “” start/pause button to start descaling function, it will take 30 minutes.
- When “1.0L” appears, that shows you should add 1.0 L cold water to water box.
- Press “” start/pause button to start program, when “CAL END” appears that shows descaling function is end.
- When open the door or press “” start/pause button, prototype into standby mode.

Time interval of descaling depends on Hardness of water and frequency of use. If every week use steam function 4 of x30 minutes, in order to extend our steam furnace life, we suggest you 6 months after a scale removal function.

Note: In the descaling function before water in boiler is empty to smoke; If the boiler inside still withhold water inside, in the operation scale removal function of time, the program can't normally open.

14、CLEANING AND MAINTENANCE

Before cleaning your oven or performing maintenance, please cut off the power supply.

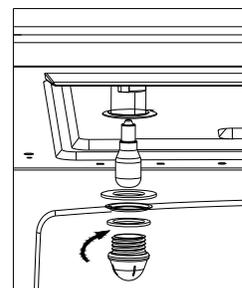
In order to prolong the service life of steam oven, please note the following points:

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them ;Stainless steel could get stained .If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; the soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale –remover, etc.,) as these could damage the enamel .If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- Suitable for descaling of cleaner, such as liquid coffee machine descaling cleaner. Share not with foam cleaner.
- Avoid using grinding sand mold cleaner, such as wash mat, steel wire ball, etc, may damage the surface
- Important: please don't water tank in the dishwasher cleaning.

Replacing the oven lamp:

- 1) Disconnect the oven from the power supply by means of the Omni polar switch used to connect the appliance to the electrical mains ;or unplug the appliance if the plug is accessible ;
- 2) Remove the glass cover of the lamp-holder ;
- 3) Remove the lamp and replace with a lamp resistant to high temperatures with the following characteristic.

- Voltage: 220-240V
- Wattage: 25W
- Type: E14



- 4) Replace the glass cover and reconnect the oven
To The mains Power supply.

15、 DISPLAY INFORMATION

Display	Description
Descaling	
CAL	The appliance need to descale
	Flash- decaling program starts
0.5L	Add 0.5 liter descaling solution to water box
1.0L	Add 1.0 liter cold water to water box
Water box	
TAN	Installation errors
LOU	Tank water shortage in the work
Reduce vapor and water backflow	
VRP	Reduce vapor function is running
PUMP IN	Tips are from the tank to the boiler pumping
PUMP OUT	Tips are from the boiler to the tank back pumping
warning	
Hot	Too high temperature
door	Door not installed
Err PUMP	Flow meter sucking water the latter to get a small amount of water

16、 TROUBLE SHOOTING

Warning: Maintenance should be done by a professional mechanic.

Circumstances that doesn't need a professional mechanic

- With no display !
-Check the time indicator on or off
- With no response after press any button!
-Check if safety lock is on or not.
- Steam oven doesn't work!
-Check the plug plugged well
-Check the steam oven power connected or not.
-Make sure the oven door closed tightly and rightly.
-Ensure nothing caught between the door and front panel of the cavity.
- Strange noise happens when steam oven is in operation!
- Cooking in the process of work noise, such as: steam generator of the pump.
- Cavity body cavity pressure of steam in the produce. (These are normal phenomenon).
- The steam oven can't heat or heat very slowly!
-Choose cooking time and temperature set correctly.
- In the steam oven food block is too big or too cold.
- After electrify interior light not bright!
-If other function normal operation, the likelihood is bulb out; Do not affect steam furnace use.
-If you want to discard the product, should be properly handled and/or in professional processing, should not throw away, in order to avoid damage to the environment or cause other dangerous.



